



## Food For Thought Information for Students with Dietary Needs

Bates Dining, Conferences & Campus Events (DCCE) prides itself on meeting the needs of all of our diners. This protocol specifically addresses accommodation of special dietary needs. The process for initiating accommodations is the responsibility of the student and is an interactive collaboration between the student and the DCCE. Students are encouraged to begin this process before arriving on campus for the semester, or as soon as a new diagnosis is made during the school year.

The Senior Administrative Coordinator for DCCE and Special Dietary Needs Liaison serves as the point of contact in student dining for those seeking accommodations or those with questions or concerns regarding nutrition and dietary needs. To make an appointment, students should e-mail Kelly Perreault at [kperrea2@bates.edu](mailto:kperrea2@bates.edu). Kelly will review needs, explain how to navigate the dining room and assist in arranging appropriate accommodations. In some instances it may be necessary to consult with the Office of Accessible Education.

### **Responsibility of the DCCE:**

- Actively engage with students in a collaborative process to establish a plan for safely meeting a student's special dietary needs in the form of reasonable accommodations.
- Introduce students actively engaged in the process to key culinary staff and managers on duty who will assist the student in the day-to-day management of their dietary needs. These students will be apprised of the process for handling special dietary requests, communication strategies, arrangements for special meal orders and procurement of special dietary products, if necessary.
- Provide appropriate signage explaining the DCCE allergen statement and labeling conventions.
- Train appropriate staff in allergy awareness.

### **Responsibility of the Student:**

- Be your own advocate for your dietary needs.
- Initiate the request for accommodations for special dietary needs.
- Provide appropriate documentation regarding medically restrictive diets when requested.
- Be knowledgeable and proficient in the management of their medical nutrition needs. Proficiency includes the following:
  - Avoidance of foods to which the student is allergic, intolerant or otherwise unsafe for their condition.
  - Recognition of symptoms of dietary nonadherence or, in the case of a food allergy, an allergic reaction.
  - Knowledge of proper use of medications to treat a food allergy, if appropriate.
  - Carrying epinephrine in the form of an EpiPen, if prescribed, for treatment of an allergic reaction. (Bates Dining is required to call Campus Security and EMS if a reaction occurs. Students are asked not to leave the facility on their own.)
  - Read the menus and ingredient information that is made available.
    - Menu cards are posted where items are served
    - Weekly menus are posted in Commons
    - Menus and nutrition and allergen information is available online at [nutrition.bates.edu](http://nutrition.bates.edu).
  - When in the dining hall, direct specific questions about ingredients or dietary needs to a manager, supervisor or the chef.
  - Avoid areas/foods known to be high risk for cross contact if food allergies or gluten intolerance has been diagnosed.
  - Maintain communication with the Special Dietary Needs Liaison to keep the DCCE apprised of the student's needs so that modifications or adjustments can be made as needed.
  - Understand that special requests may take longer to prepare.